

Fresh Products Branch Directive

FPB-613
1/6/94

PERFORMING INSPECTIONS USING THE FRESH-CUT PRODUCE INSPECTION INSTRUCTIONS

I. PURPOSE

This directive is set forth to standardize Branch policy for inspecting Fresh-Cut Produce.

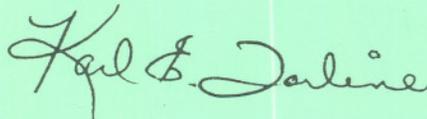
II. BACKGROUND

An inspection instruction handbook for Fresh-Cut Produce was recently developed and distributed to all inspection personnel. The issue date for the handbook is November 1993. Headquarters has been asked if certain fresh-cut products, most notably broccoli florets and cauliflower florets, are to be inspected based on the instructions in the new handbook. These products have been inspected in the past with defects being reported on the FV-300 certificate using the "Average Defects" percentage columns.

III. POLICY

Unless otherwise specifically requested by the applicant, fresh-cut produce shall be inspected, and results reported, based on the instructions as outlined in the recently developed Fresh-Cut Produce Inspection Instructions. Certificate examples (FV-184 and FV-300) and corresponding notesheets are included in the inspection instructions. Past methods of inspection and defect reporting shall not be used.

A "fresh-cut" product is defined as a "ready to use" product, requiring little or no additional preparation. Some examples include, but are not limited to: chopped or shredded lettuce, broccoli florets, carrot sticks, peeled carrot pieces, sweet pepper strips, pineapple chunks, melon balls, and salad mixes consisting of chopped green and red cabbage and shredded carrots.



Branch Chief

Distribution: HQ, RG, FM, CM, FS, and EM

Originating Office: Standardization Section

File Maintenance Instructions: File in Directive Binder